

# Drop Biscuits (from Better Baking Mix)

**Makes:** 10 Biscuits

Using our [Better Baking Mix](#) and getting rid of the rolling and cutting steps means you can enjoy the goodness of homemade biscuits even when you're short on time. See the notes section for fun ways to vary this recipe.

## Ingredients

**2 Servings** [Better Baking Mix](#)

**1/4 cup** vegetable oil

**3/4 cup** water

## Directions

1. Preheat oven to 400°F. Lightly grease baking sheet.
2. Add oil and water to the dry mix. Stir just until all ingredients are wet.
3. Drop spoonfuls 4 inches apart on baking sheet.
4. Bake 10-12 minutes until lightly browned.

## Notes


Herb biscuits - Add to dry ingredients: 1 teaspoon Italian herb mix.

Cheese biscuits - Add to dry ingredients: 1/3 cup grated sharp cheese.

Fruit scones - Add to the dry ingredients: 1/4 cup sugar, 1/2 cup raisins or dried cranberries, 1 teaspoon cinnamon, or the grated rind of an orange or lemon. Reduce water to 2/3 cup.

Washington State University Extension. Visit Web site.

### Nutrition Information

Nutrients	Amount
<b>Calories</b>	<b>123</b>
<b>Total Fat</b>	<b>6 g</b>
Saturated Fat	1 g
Cholesterol	0 mg
<b>Sodium</b>	<b>108 mg</b>
<b>Total Carbohydrate</b>	<b>14 g</b>
Dietary Fiber	1 g
Total Sugars	1 g
Added Sugars included	0 g
<b>Protein</b>	<b>3 g</b>
Vitamin D	0 IU
Calcium	54 mg
Iron	1 mg
Potassium	73 mg
N/A - data is not available	
<b>MyPlate Food Groups</b>	
 Grains	1 ounce

